As of October 1, 2015, Montana implemented a Cottage Food Program. This allows certain food items to be produced in a home kitchen and sold to the general public. Cottage Food Operators in Montana must specifically meet the following requirements:

- 1) Implement sanitary food preparation operations. Items need to be produced in a kitchen that is clean and has restrictions on eating, drinking, and using tobacco during packaging of cottage foods, and the access of household pets during production. Cottage food products must be sold directly to the consumer within the State of Montana.
- 2) Only market cottage foods on the approved food list. This includes:
 - a) Baked good products that may be cooked in an oven including:
 - i) Loaf breads, rolls, biscuits, quick breads, and muffins
 - ii) Cakes
 - iii) Pastries or scones
 - iv) Cookies or bars;
 - v) Crackers
 - vi) Cereals, trail mixes or granola
 - vii) Nuts and nut mixes
 - viii) Snack mixes
 - ix) Pies (except that custard style pies, pies with fresh fruit that is unbaked or pies that require refrigeration after baking)
 - b) Dried fruits
 - c) Standardized Jams, Jellies, Preserves and Fruit Butter
 - d) Recombining and Packaging of Dry Herbs, Seasonings, or Mixtures (dry soup, teas, coffees, spice seasonings)
 - e) Popcorn, popcorn balls, or cotton candy
 - f) Fudge, candies or confections that require a cook step and do not require refrigeration after cooking
 - g) Molded chocolate using commercial chocolate melts
 - h) Honey
 - i) Other products may be approved on a case by case basis by the department in consultation with the local health authority.
- 3) Create compliant labels. Products must be labeled with basic information on the product, common allergens, and a statement to inform the public that it is produced in a home kitchen that does not fall under the regulations of a regular retail food facility.
- **4) Sell directly to consumers.** A face-to-face transaction with the consumer is required. They may be delivered to the purchaser, sold at Farmers' Markets, flea markets, craft bazaars, fairs, etc. Cottage food products cannot be sold to restaurants, distributors, wholesale or by e-mail or mail order.
- 5) Register with the local Environmental Health Agency. The application fee is a one-time registration fee of \$40.00. However, if the location of the operation moves, or additional recipes and labels are submitted, the operator will be required to re-register. For those Native Americans living on Montana's reservations, contact your tribal environmental health office to determine what agency will be reviewing and registering Cottage Food Operations.